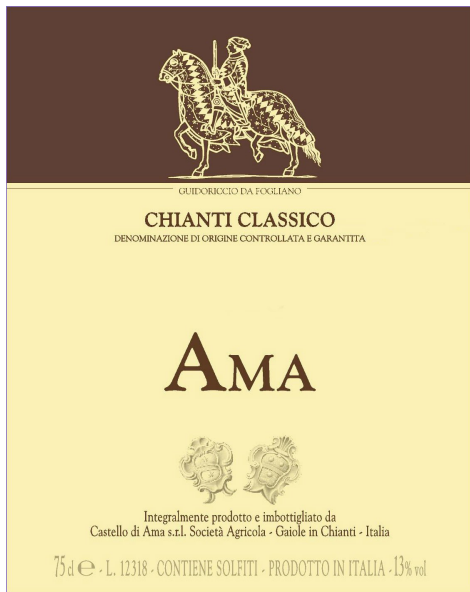


# Castello di Ama

## AMA CHIANTI CLASSICO - 2019

REGION: ITALY - TUSCANY



### GRAPES / SOILS

96% Sangiovese, 4% Merlot	Planted circa 2005	Clay and calcareous
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### THE WINE

#### Vineyard Profile

- Soil: Clay and calcareous
- Altitude: 1500 – 1720 feet
- Exposure: North-West/South-East
- Planting Density: 5200 vines/Ha
- Vine Training Systems: Vertical trellis with single Guyot
- Clonal selections: Sangiovese CC2000, CC2004, AGRI45, Merlot 343 Rootstock 420
- Average Vine Age: 10 – 12 years

#### Harvest Notes

- The beginning of 2019 experienced cold temperatures and large diurnal differences between day and night.
- Snowfall in January, February mild
- Early spring quite cold and rainy, which reduced flowering and reduced clusters/vine
- Summer warm and dry
- Harvest began September 5 and finished October 10
- Grapes vinified separately, using ambient yeasts for fermentation, with manual pumpovers
- Sangiovese and Merlot each fermented 25 days at 86-89° F
- Wines racked, then transferred to stainless steel tanks for malolactic fermentation
- Wines blended and aged in thin-grain, second-passage oak barriques

#### Winemaker's Notes

Ruby red color with vermilion nuances. Fruity, fresh red fruits, with cherry and raspberry notes on the nose. The taste is elegant and harmonic with well-balanced spicy notes already at first impact. This voluptuous, fruity and harmonious Ama Chianti Classico expresses all of the elegance of the estate's wines.

### CASTELLO DI AMA

Castello di Ama was founded in 1976, and is located in Gaiole in Chianti, within the additional geographical unit of the same name (UGA), located in the heart of Tuscany. It is located about 12 miles northeast of Siena in the hills of Gaiole. This is the heart of Chianti Classico, a bucolic rolling landscape of woods, vineyards and olive groves.

The estate is currently helmed by CEO Lorenza Sebasti, a member of the second generation of one of the four founding families. Marco Pallanti, who was once the President of the Chianti Classico Consorzio, has been the winemaker and technical director at Castello di Ama since 1982.

The goal of the estate is to have each bottle of Castello di Ama express the uniqueness of the terroir, and be an authentic expression of the vintage. Ama has practiced sustainable viticulture since the end of the 1990s, and recently received *Equalitas* (Italy) certification.

## Technical Information

- 96% Sangiovese, 4% Merlot grapes
- Alcohol: 13.5%
- Total Acidity: 5.5 g/l
- Residual Sugar: < 1 g/l
- Extract: 31.5 g/l

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## REVIEWS

### **AMA Chianti Classico – 2019**

#### **93 Points - Decanter, May, 2021**

The 2019 Ama seriously over-delivers for its price point and its classification. The 2019 Ama is a lovely and nuanced wine, crafted from the estate's youngest vines with an average age of 10 to 12 years old. Refined in second-use barriques, the aromas are framed by understated oak nuances, however intriguing scents of cherry, sage blossom, dried flowers and exotic herbs are uninhibited. The sumptuous palate is lifted by citrus zest, and finessed tannins coat the mouth with a caressing clay-like texture. Drinking window 2022 – 2031

#### **94 Points - [jamesuckling.com](http://jamesuckling.com), July, 2021**

This is really juicy and delicious with ripe cherries and berries, as well as some bark and dried orange. Medium to full body with round, refined tannins and a flavorful finish. Transparent and linear. Lively at the end. Excellent energy. Drink or hold.

#### **92 Points - Vinous - Antonio Galloni, September, 2021**

A silky, open-knit wine, the 2019 Chianti Classico Ama is wonderfully alluring from the very first taste. This gracious, aromatically expressive Chianti Classico from the estate's young vines, will drink beautifully upon release. 2021 – 2029

## GENERAL INFO

Country	Italy
Region	Tuscany
Appellation(s)	Chianti Classico
Proprietor/CEO	Lorenza Sebasti
Founded	1974
Winemaker	Marco Pallanti
Annual Production	25,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable certified by <i>Equalitas</i> Italy